

Amendment to claims of original application no. 10/042,433 dated 10 th Jan 2003,  
As per CFR 1.121 (c) (3) and (4) d Oct 1st 2003.

**CLAIMS :**

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**I Claim :**

**Claims 1 to 6 ( canceled )**

**7. ( new )**

**A multi knife cutting device comprising :**

**a cutting member with multiple knives having fulcrum hole and handles;**

**a base cum guide member having a designated space for vegetables and a guide with slots for the cutting member ;**

**a means for mounting the cutting member on the base cum guide;**

**improvements further comprising ;**

**the mounting of knives of the cutting member on the base cum guide, which is done directly without using a separate knife frame,**

**the design of the guide with slots mounted on the base cum guide, wherein large solid guide members form the slots for the knives instead of weak structures, enabling improved guiding for the knives,**

**the slots of the guide with slots allowing only the knives to enter and not the cut pieces of the vegetables at the end of cutting stroke,**

**the vegetables being prevented from sliding as they are positively supported at the back by the guide member.**

**8. ( new )**

**The multi knife cutting device of claim 7 wherein :**

**The cutting member has six rotary knives, seven handles connected by a fulcrum bolt and spacers;**

**The base cum guide member consists of a rectangular base with grooves on top surface for mounting and guiding the rotary knives, a location for keeping the vegetables and an end stop which also functions as guide with slots mounted on the edge of the base cum guide;**

**the end stop cum guide with slots is an improvement as it has slots formed by solid walls, the spacing of the slots matching with the knives, the slots allowing only the knives and not the cut pieces to pass through;**

**the handles of the knives have a novel feature in which they extend up to the edge of the rotary knives away from the handle grip, to facilitate blocking of cut pieces traveling upwards between the knives;**

the use of multiple rotary knives for vegetable cutting is by itself a novel feature.

9. ( new )

The multiple knife cutting device of claim 7, comprising :

the cutting member having six straight knives with fulcrum hole at one end and independent handles at the other end;

the base cum guide member having a rectangular base, a guide with slots mounted on the top surface, the slots having depth a little more than the width of the knives and two vertical supports butting with the said guide with slots mounted on the sides of the base, for connecting the cutting member;

the rectangular base of the base cum guide member having a location for vegetables on top of the guide with slots and an end stop mounted on top surface of the base just below the knife and handle joint when it is in the horizontal position;

a connecting means for mounting the knives of the cutting member on the vertical supports of the base cum guide consisting of a fulcrum bolt and spacers, with the knife handles remaining independent for independent operation of the knives on the fulcrum axis from vertical position to horizontal position;

a portion of the knife in the starting vertical position located inside the slots of the guide as the fulcrum bolt axis is very close to the guide with slots,

the improvements further comprising;

solid guide walls of the guide with slots and location of the knives partly in the slots even in the vertical position , providing improved guiding to the knives to prevent misalignment and minimize buckling of knives,

the slots of the guide with slots allowing only the knives to pass through them and not the cut pieces of the vegetables,

prevention of vegetable sliding as they are positively supported at the back by the raised portion of the guide with slots,

direct mounting of the knives on the vertical supports very close to the guide with slots without using a separate knife frame, making the device simple and compact and reducing the load arm in relation to the effort arm which reduces cutting effort ,

the end stop on the base cum guide located below the knife and handle joint when it is horizontal, stopping the knives in horizontal position before the knife edges touch the bottom of the base ,

the flexibility resulting from the independent mounting of knives , of using one, two, four or six knives to suit the size of the vegetable.

10. ( new )

The multi knife cutting device of claim 7 comprising :

the cutting member having six straight knives with fulcrum hole at one end and handle mechanism at the other end;

the base cum guide member consisting of two horizontal angles, seven thin, full size guide members, six spacers at the bottom of the guide members and an end stop which are bolted together using the angles for holding them all together;

the seven full size guide members after assembly forming a guide with six slots capable of supporting the knives at one end on a fulcrum bolt and creating a vegetable enclosure covered on three sides, very close to the knife fulcrum;

the end stop of the base cum guide being located below the knife and handle joint in horizontal position;

a connecting means for mounting the knives directly in the slots of the guide with slots which is part of the base cum guide, consisting of a fulcrum bolt with spacers, enabling the knives to move from vertical to horizontal position on the fulcrum axis;

the six knives located and mounted in the respective slots of the guide with slots having their handles joined together at the end with the outer four knives as one assembly and the inner two knives as one unit;

the improvements further comprising ;

direct mounting of the knives without separate frame making the device compact and reducing the load arm of the lever,

the knives being fully shielded by the solid guide members of the guide with slots, provides full guiding for the knives eliminating misalignment and minimizing buckling of knives, the flexibility of using outer four knives, inner two knives or all the six knives to suit the size of the vegetables,

the slots of the guide allowing only the knives to enter at the end of cutting stroke and stopping the cut pieces on the enclosure base only,

the positive back support of the vegetables preventing vegetable sliding,

the end stop stopping the knives in horizontal position before the edges touch the base.

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